

Beginning

Charcuterie Board with Serrano Ham, Chorizo Iberico, Fromage Fort, cornichons, olives, baguette and olive oil.	15
Crottin de Chauvignol on mixed greens with pear and thinly sliced red onions and toasted walnuts, balsamic vinaigrette.	14
Mussels in garlic saffron white wine sauce with baguette.	15

Middle

Sage and rosemary crusted pork tenderloin on creamy polenta with grilled rapini and fried shallots. Salad	24
Crepes filled with spinach, fromage blanc, cremini and porcini mushrooms and a gruyere béchamel sauce. Salad	22
Risotto with roasted delicata squash and brussel sprouts, mascarpone, fried sage, parmesan. Salad	22
Boeuf Bourguignon with a red wine sauce and thyme mashed potatoes. Salad	25
Roast chicken breast with sweet potato gratiné, creamy cognac and garlic sauce. Salad	24
Bouillabaisse with mussels, cod, clams and scallops, pernod and fennel. Salad and baguette	25

Ending

Our dessert menu changes daily